



OSTERIA • PIZZERIA
PORTICI



M E N U

Every day, except on Tuesday

STARTERS

Romagnola tartare, anchovy mayonnaise and fennel	14
Tenderized octopus, ribbed tomato, red onion and olives	15
Buffalo Mozzarella with Parma ham	14

MIDDLE COURSES

Tortellini in Parmigiano Reggiano cream	16
Tagliatelle with Bolognese Sauce	15
Caserecce, cream of zucchini, lemon and pecorino	14

MAIN COURSES

Capocollo of black pork, scapece zucchini and restricted of mustard grains	20
Grilled chicken, potato salad with rosemary and garlic mayonnaise	18
Our eggplant Parmigiana	16

DESSERT

Dessert cart	8
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Every day, except on Wednesday

PIZZE

#MARGHERITA AI PORTICI

San Marzano DOP tomato marinated Casa Marrazzo, fiordilatte and fresh basil 13

#MARINARA SECONDO MARIO

San Marzano tomato from Casa Marrazzo, garlic oil, hazelnut garlic, fresh oregano, Cantabrian anchovies and confit tomatoes 14

#ESTATE BOLOGNESE

Cream of zucchini, roast potatoes, smoked cooked ham and tufts of ricotta cheese from Caseificio Rosola di Zocca 14

#ESTREMO SUD

San Marzano Tomato from Casa Marrazzo, Calabrian esplanade, smoked provola agerolana and 'nduja 13,5

#BOLOGNA

Mortadella Bologna IGP, pistachio granules, provola smoked agerolana, lemon and ricotta cheese from Caseificio Rosola di Zocca 14,5

#MARIO&NICOLA

River peppers, confit tomatoes, fiordilatte and crispy bacon 15

#MEDITERRANEA

Zucchini, eggplant, grilled peppers and pesto verde 13,5

SOFT DRINKS

Still water / sparkling water	75cl	3
Fruit juices / tea		5
Coca Cola / Chinotto / Orangeade / Coca Cola Zero		5

SPARKLING WINES

glass/bottle

Moët & Chandon, Riserva Imperial, Brut		100
Bellavista, Teatro alla Scala, Brut Edition		75
Cédric Niziolek - Sélection Extra Brut - Champagne		70
Bellavista, Alma Gran Cuvee		60
Silvano Zanetti - Franciacorta DOCG - Extra Brut		10 / 48
Giuliano Micheletti - Fuori Schema Rosè Dosaggio Zero		9 / 42
Le Rive de Nadal - 1.11 Fal - Valdobbiadene Prosecco DOCG		8 / 38
Gradizzolo - Alionza - Dosaggio Zero		7 / 32
Podere Sottoilnoce - Lambrusco Saldalama		6 / 28

WHITE WINES

glass/bottle

Grottafumata, Lato Sud Carricante, Terre Siciliane IGP		8 / 38
Marta Valpiani - Albana Madonna dei Fiori		6 / 28
Cà Liptra - Kypra Verdicchio		8 / 38
Corte Sant'Alda - Soave Doc, Fienile		6 / 28

RED WINES

glass/bottle

Maranges - Domaine Chevrot - Pinot Nero		70
Gradizzolo - Garò Barbera		7 / 32
Buondonno - Chianti Classico		8 / 38
Tenuta Saiano - Sangiovese Sanzves		8 / 38
Corte Sant'Alda - Valpolicella Ca' Fiui		7 / 32

BEERS

Jake - APA - Birrificio Bellazzi	33 cl	7,5
Ca' Del Brado - Tevla (Italian Grape Ale)	37,5 cl	8
Pils - Au Hallertau (Germany)	50 cl	7,5
Spaceman - Brewfirst (Italy)	33 cl	7,5
Weiss - Familienbrauerei Jacob (Germany)	50 cl	7,5
Peroni	33 cl	5
Raffo Grezza	33 cl	5,5

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Cover		2,5
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For information regarding allergens or ingredients that may cause intolerances please contact the staff on duty. Frozen products may be used if fresh ones are not available.

